

# Ragtime

## Speakeasy Menu Selections

Our Private Event's Menu is designed to not only give you, as the host, a wide variety of excellent options but allows you the benefit of planning your event with ease. Whether it's a formal reception or just a casual engagement, we'll help you design a package that will best suit your needs.

The following packages are for parties of no less than 20 guests. prices are per guest and do not include tax or gratuity. Accommodations can be made and exceptions can be granted, however, the following pricing is subject to change based on those requests.

We do not charge a "Room Fee".

However we do have minimums in Food and Beverage that must be met and those minimums are subject to change based on the day of the week and time of the year. Please see below for our current Food and Beverage minimums for our Private Dining Room. Listed minimums are not inclusive of Tax or Gratuity

Once you've completed your selections, please email the packet to [Nate@ragtime-arlington.com](mailto:Nate@ragtime-arlington.com) or [Lauren@ragtime-arlington.com](mailto:Lauren@ragtime-arlington.com)

We will finalize the pricing and return it for your approval and signature.

	3pm-6pm	6pm-9pm	6pm-Close	9pm-Close
Mon-Thursday	\$500	\$750	\$1250	\$1250
Friday/Saturday	\$500	\$750	\$2000	\$1500

<b>A</b>	1 Appetizer or 1 Side & 1 Entrée	\$12/Guest	<input type="checkbox"/>
<b>B</b>	1 Appetizer, 1 Side & 1 Entrée	\$14/Guest	<input type="checkbox"/>
<b>C</b>	1 Appetizer, 2 Sides & 1 Entrée	\$18/Guest	<input type="checkbox"/>
<b>D</b>	2 Appetizers, 2 Sides & 1 Entrée	\$22/Guest	<input type="checkbox"/>
<b>E</b>	2 Appetizers, 3 Sides & 2 Entrées	\$25/Guest	<input type="checkbox"/>
<b>F</b>	3 Appetizers, 2 Sides & 2 Entrées	\$25/Guest	<input type="checkbox"/>
<b>G</b>	3 Appetizers, 3 Sides & 2 Entrées	\$30/Guest	<input type="checkbox"/>
<b>H</b>	3 Appetizers, 3 Sides & 3 Entrées	\$35/Guest	<input type="checkbox"/>
<b>I</b>	2 Appetizers	\$6/Guest	<input type="checkbox"/>
<b>J</b>	3 Appetizers	\$9/Guest	<input type="checkbox"/>
<b>K</b>	4 Appetizers	\$12/Guest	<input type="checkbox"/>
<b>L</b>	5 Appetizers	\$15/Guest	<input type="checkbox"/>

# Hors d'oeuvres

Please select your desired Appetizers and circle your optional choices

## Chips and Salsa

House made corn tortilla chips and fresh Pico de Gallo. Add Guacamole for \$1 per guest

## Veggie Platter

Fresh Vegetables served with your choice of Blue Cheese or Ranch Dressing

## Hummus and Pita Tray

House prepared classic Chickpea and Tahini Hummus served with grilled Pita, Cucumbers and Carrots

## Wings

Crispy Wings served with Celery sticks and Blue Cheese dressing. Your choice of sauce - Buffalo, BBQ, Honey Pepper or Sriracha Honey

## Smoked Wings (add \$1/guest)

Ale basted, dry rubbed, smoked and then grilled. Served with Carrots and a Green Goddess dipping sauce

## Shrimp Cocktail (add \$2/guest)

Poached Gulf Shrimp tossed in Old Bay seasoning. Served with Cocktail Sauce and Lemon.

## Crostinis (Choice of 1 or a combo)

- Grilled Salmon, Cream Cheese & Caper Spread
- Roast Beef and Horseradish Cream Sauce
- Tomato and Basil with Parmesan

## Pulled Pork BBQ Sliders

(add \$1/guest,) House Smoked Pork Shoulder and our special BBQ Sauce with Cole Slaw and Pickles on Mini Potato Rolls

## Tex-Mex Rolls

Grilled Chicken, Black Beans, Corn, Onions, Jalapenos and Cheddar Cheese wrapped in a Spring Roll paper. Served with an Avocado dipping sauce

## Cajun Spring Rolls

Chicken, Andouille Sausage, Peppers, Onions, Cajun Seasoning, Cheddar and Jack Cheese served with a Pepper Jelly Ranch dipping sauce

## Cheeseburger Sliders

(add \$1/guest) Angus Beef Burgers topped with American Cheese. Served with Lettuce, Tomato and Pickles on mini Potato Rolls

## Chicken Fingers

Hand battered fried Chicken Fingers served with house made Honey Mustard dipping sauce.

## Quesadilla

Jack, Cheddar and Scallions with Pico de Gallo and Sour Cream. Add \$1 for Pork, Steak or Chicken

## Italian Meatballs

Italian Meatballs tossed in house made Marinara sauce topped with Parmesan Cheese

## Nashville Chicken Sliders

(add \$1/guest) Lightly breaded and marinated Chicken Breast basted with Nashville hot sauce. Served with Cole Slaw and Pickles on Buttermilk Biscuits

## Blue Crab Fritters (\$2/guest)

Panko crusted and flash fried served on a bed of slaw with a Sriracha Aioli dipping sauce

## Roast Beef Sliders: (\$2/guest)

Thinly sliced roast beef served cold on toasted brioche buns with horseradish mayo & pickled onion

# Sides

## Garden Salad

Mixed greens, Cucumbers, Tomatoes, Corn and Onions  
With your choice of Dressing.

## Caesar Salad

A classic Caesar Salad with Croutons and Parmesan  
Cheese

## Pasta Salad

Served "American Style" with a creamy mayonnaise based  
dressing or "Italian Style" with a vinaigrette.

## Herb Roasted Potatoes

Potatoes roasted with garlic, shallots,; finished with parsley



## Cole Slaw



## Tater Tots



## House Made Mac & Cheese



## Mashed Potatoes



## Roasted Seasonal Veggies



## Fruit and Cheese Tray



# Entrées

## Peppercorn Crusted Roast Beef

Fresh cut Roast Beef served with Au Jus  
and a Horseradish Cream Sauce

## Jambalaya

Chicken and Andouille Sausage simmered in  
Cajun Seasonings with Tomatoes, Peppers,  
Onions and Rice (add Shrimp/ \$2 per guest)

## Pesto Pasta Primavera

Roasted Vegetables and Penne Pasta tossed in  
Basil Pesto served with Parmesan Cheese

## Flat Iron Steak Kabobs

Skewered and grilled flat iron steak & veggies  
over rice with tahini yogurt sauce

## Pan Seared Salmon

Atlantic Salmon served with a Mustard  
Cream Sauce



## Herb Roasted Chicken



Marinated roasted Chicken served with a  
Mushroom Chicken Jus



## Chicken & Andouille Gumbo



A classic Creole dish served over Rice



## Fried Chicken & Biscuits



Southern style Fried Chicken and  
Buttermilk Biscuits



## Chesapeake Crab Cakes



(add \$3/guest)  
Jumbo Lump Crab Meat, pan seared and served with  
house made Cajun Remoulade



## Cajun Penne Pasta



Grilled Chicken, Andouille Sausage,  
Peppers and Onions with Penne Pasta tossed  
in a Cajun Cream Sauce

# Event Contract Agreement

Event and Contact Info	
Date of Event:	
Event Title:	
Contact Info:	
Date Confirmed:	
# of Guests	
Type of Party:	
Start Time:	
End Time:	
CC Information:	

Menu Selections & Pricing				
Menu: ____	Minimum:		Price Per Guest:	
Appetizers	\$	Side	Entree	\$

Total Price/Guest:	
Net Total:	
Tax:	
Gratuity:	
Gross Total:	

Staffing & Notes:

**Terms of Agreement:**

This Contract states that you, the host, is responsible for a \$200 Cancellation Fee should you decide to cancel for any reason inside of two weeks from your scheduled Event. All Menu selections and head counts must be finalized no less than one week from the confirmed date of the event. Should your head count or menu selections change inside of that week, we can not guarantee your desired changes will be met. We provide enough food for the number of guests you've provided for your final headcount. In the event that your headcount increases and more food is needed the cost of your event will increase. Our baseline menu pricing does not include VA State Sales Tax at or Gratuity.

By signing and dating below you agree to these terms in their entirety.

Signature \_\_\_\_\_

Date \_\_\_\_\_